

Stromboli

Meal Components: Vegetable - Red / Orange, Grains, Meat / Meat Alternate

Sandwiches, F-06

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
					1. For best results, have all ingredients and utensils at room temperature.
Active dry yeast (see Special Tip)		2 Tbsp 1 1/2 tsp	2 oz	1/4 cup 1 Tbsp	2. Dissolve dry yeast in warm water. Let stand for 4-5 minutes.
Water, warm (110° F)		3 cups		1 qt 2 cups	
Enriched all-purpose flour	2 lb 10 oz	2 qt 2 cups	5 lb 4 oz	1 gal 1 qt	3. Place flour in mixer bowl. Make well in the center.
Vegetable oil		1/4 cup		1/2 cup	4. Pour dissolved yeast, oil, salt, and sugar into well in flour. Gradually work into the flour using dough hook on low speed. Continue with dough hook. Knead for 15 minutes on medium speed.
Salt		1 tsp		2 tsp	
Sugar		2 Tbsp	2 oz	1/4 cup	5. Divide and shape dough. For 50 servings, shape into 1 ball (14 oz) and 2 balls (1 lb 12 oz each). For 100 servings, shape into 5 balls (1 lb

Dried basil		1 1/4 tsp		2 1/2 tsp	6. Combine basil, oregano, marjoram, and thyme in small bowl. Reserve for steps 7 and 8.
Dried oregano		1 tsp		2 tsp	
Dried marjoram		1/4 tsp		1/2 tsp	
Dried thyme		1/8 tsp		1/4 tsp	
7. On lightly floured surface, roll out dough. Roll each 1 lb 12 oz ball into a rectangle 24" x 16". Roll each 14 oz ball into a rectangle 24" x 8".					
Lite mozzarella cheese, sliced	3 lb 2 oz	3 qt 1/2 cup	6 lb 4 oz	1 gal 2 1/4 qt	8. Layer ingredients lengthwise along the center, leaving 6" across the top and bottom for folding. For 24" x 16" rectangle use: 1st layer-10 oz cheese 2nd layer-approximately ½ tsp seasonings 3rd layer-17 oz turkey ham slices
Cooked turkey ham, sliced (15% water added)	5 lb 5 oz		10 lb 10 oz		9. Fold top third of dough over cheese and turkey ham. Place another layer of cheese, seasonings, and turkey ham on top of folded dough as follows: For 24" x 16" rectangle use: 1st layer-10 oz cheese 2nd layer-approximately ½ tsp seasonings
					10. Fold bottom third of dough over the second layer of cheese and turkey ham. Pinch to seal end and top seams. (If desired, brush seams with egg

11. Using a fork, pierce top of dough lengthwise from end to end, repeating 4 rows across.
12. Place rolled dough on sheet pan (18" x 26" x 1") which has been lightly coated with pan release spray. For 50 servings, use 2 pans. For 100 servings, use 3 pans.
13. Allow rolled stromboli to rise for 30 minutes.
14. Bake until crust is lightly browned:
Conventional oven: 400° F for 30-35 minutes
Convection oven: 350° F for 25-30 minutes CCP:
Heat to 135° F or higher.
15. Remove from oven. Let stand for 15 minutes before cutting, to prevent cheese from running. Cut each full stromboli lengthwise down the middle and crosswise 10 times (20 pieces).
16. CCP: Hold for hot service at 135° F or higher. Portion 1 piece.

Notes

Special Tip:

To use high-activity (instant) yeast, follow manufacturer's instructions.

A new nutrient analysis will be coming. Updated July 2014. Restandardization in progress.

Serving	Yield	Volume
1 piece provides 1 3/4 oz equivalent meat/meat alternate, 1/8 cup red/orange vegetable, and 1 1/4 oz equivalent grains	50 Servings: 2 ½ stromboli rolls about 10 lb 2 oz 100 Servings: 5 stromboli rolls about 20 lb 4 oz	50 Servings: 50 pieces 2 pans 100 Servings: 100 pieces 3 pans